

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	69	01/04/2018		OLD TOWN CHINESE RESTAURANT II	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>		RATING	11:45 AM	4:35 PM	LIDA CORPORATION	
Investigation			D	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				170003049		LOT 5108-1, 5108 STE. 103 & 104 EAST/WEST BUSINESS CTR, UPPER TUMON, GU	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
RESTAURANT				6	647-8200	9	3
				No. of Repeat Risk Factor/Intervention Violations			
				0			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>		6
Employee Health						
2	IN	OUT	Management awareness; policy present			6
3	IN	OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices						
4	IN	OUT	Proper eating, tasting, drinking, betelnut, or tobacco use			6
5	IN	OUT	No discharge from eyes, nose, and mouth			6
Preventing Contamination by Hands						
6	IN	OUT	Hands clean and properly washed			6
7	IN	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8	IN	OUT	Adequate handwashing facilities supplied & accessible			6
Approved Source						
9	IN	OUT	Food obtained from approved source			6
10	IN	OUT	Food received at proper temperature			6
11	IN	OUT	Food in good condition, safe, and unadulterated			6
12	IN	OUT	Required records available: shellstock tags, parasite destruction			6
Protection from Contamination						
13	IN	OUT	Food separated and protected			6
14	IN	OUT	Food contact surfaces: cleaned & sanitized			6
15	IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
Potentially Hazardous Food (TCS Food)						
16	IN	OUT	Proper cooking time and temperatures			6
17	IN	OUT	Proper reheating procedures for hot holding			6
18	IN	OUT	Proper cooling time and temperatures			6
19	IN	OUT	Proper hot holding temperatures			6
20	IN	OUT	Proper cold holding temperatures			6
21	IN	OUT	Proper date marking and disposition			6
Consumer Advisory						
22	IN	OUT	Consumer Advisory provided for raw or undercooked foods			6
Highly Susceptible Populations						
23	IN	OUT	Pasteurized foods used; prohibited foods not offered			6
Chemical						
24	IN	OUT	Food additives: approved and properly used			6
25	IN	OUT	Toxic substances properly identified, stored, used			6
Conformance with Approved Procedures						
26	IN	OUT	Compliance with variance, specialized process, and HACCP plan			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27			Pasteurized eggs used where required			1
28			Water and Ice from approved source			2
29			Variance obtained for specialized processing methods			1
Food Temperature Control						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32	<input checked="" type="checkbox"/>		Approved thawing methods used			1
33	<input checked="" type="checkbox"/>		Thermometer provided and accurate			1
Food Identification						
34	<input checked="" type="checkbox"/>		Food properly labeled; original container			1
Prevention of Food Contamination						
35	<input checked="" type="checkbox"/>		Insects, rodents, and animals not present			2
36			Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38	<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
Proper Use of Utensils						
40	<input checked="" type="checkbox"/>		In-use utensils: properly stored			1
41	<input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled			1
42			Single-use/single-service articles: properly stored, used			1
43			Gloves used properly			1
Utensils, Equipment and Vending						
44			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45	<input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips			1
46	<input checked="" type="checkbox"/>		Nonfood-contact surfaces clean			1
Physical Facilities						
47			Hot & cold water available, adequate pressure			2
48	<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices			2
49	<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed			2
50			Toilet facilities: properly constructed, supplied, & cleaned			2
51			Garbage/refuse properly disposed; facilities maintained			2
52	<input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean			1
53			Adequate ventilation and lighting; designated areas use			1
Documents and Placards						
54	<input checked="" type="checkbox"/>		Sanitary Permit, Health Certificates valid and posted			2

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)		Date:
Mayer Finoña		01/04/18
DEH Inspector (Print and Sign)	R. ORIONDO, EPHO I	Follow-up (Circle one): YES NO
L. NAVARRO, EPHO I		Follow-up Date

Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

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ESTABLISHMENT NAME OLD TOWN CHINESE RESTAURANT II		LOCATION (Address) 103 & 104 EAST/WEST BUSINESS CENTER, UPPER TUMON
INSPECTION DATE 01 / 04 / 2018	SANITARY PERMIT NO. 170003049	PERMIT HOLDER LIDA CORPORATION

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
RAW FISH / COUNTER TOP (KITCHEN)	62.5	ROAST DUCK / UPRIGHT CHILLER	49.5 / 48.5 / 48.0
FRIED CHICKEN / KITCHEN COUNTERTOP	95.5, 90.0	MARINATED RAW FISH / UPRIGHT CHILLER	41.0
STIR FRIED FISH / COOKING / KITCHEN COUNTER	155.0	WHOLE RAW CHICKEN / UPRIGHT CHILLER	34.5
BOILED SHRIMP / PREP TABLE CHILLER	45.5	WHOLE RAW FISH / UPRIGHT CHILLER	36.0
RAW TOFU / PREP TABLE CHILLER	66.5	WATER FOR IN-USE UTENSILS	80.5
COOKED FRIED RICE / KITCHEN COUNTERTOP	131.0		
RAW PORK / CHILLER NEXT TO SINK	39.0		
COOKED BEEF / COOKING / KITCHEN COUNTER	166.0		
RAW PORK / UPRIGHT CHILLER	30.0		
RAW CHICKEN WINGS / UPRIGHT CHILLER	30.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED TODAY IN RESPONSE TO COMPLAINT NO. 18-024B REGARDING ANTS FOUND INSIDE A ROAST DUCK. ^{SOME} EVIDENCE TO SUPPORT THE COMPLAINT WAS NOT ^{OR} OBSERVED TODAY. ^{AND} HOWEVER , THE FOLLOWING VIOLATIONS WERE OBSERVED:	
1	PERSON-IN-CHARGE (PIC) WITH FOOD SAFETY KNOWLEDGE AND MANAGER'S CERTIFICATION WAS NOT PRESENT DURING SOME PORTIONS OF THE OPERATION. CORRECTIVE ACTION: PIC CAME IN WITHIN AN HOUR OF THE INSPECTION. PIC WITH KNOWLEDGE OF THE GUAM FOOD CODE SHALL BE PRESENT DURING ALL HOURS OF THE OPERATION TO ENSURE THAT FOOD SAFETY PRACTICES ARE BEING IMPLEMENTED.	
2	NO EMPLOYEE HEALTH POLICY IN PLACE. EMPLOYEE'S ^{HEALTH} POLICY SHALL BE IN PLACE TO ENSURE TRAINING ON PROPER RESTRICTION AND EXCLUSION OF SICK EMPLOYEES.	
6	MOST OF THE EMPLOYEES DID NOT WASH THEIR HANDS WHEN CHANGING TASKS, SUCH AS ^{OR} AFTER HANDLING RAW MEAT AND BEFORE COOKING; WHEN CHANGING/PUTTING ON GLOVES; AND AFTER HANDLING CONTAMINATED EQUIPMENT. HANDS SHALL BE PROPERLY WASHED IN BETWEEN TASKS TO PREVENT CONTAMINATION OF FOOD BY HANDS.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) Masan Finora	Date: 01/04/18
DEH Inspector (Print and Sign) L. NAVARRO, EPHOI	Date: 1/4/18

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Division of Environmental Health

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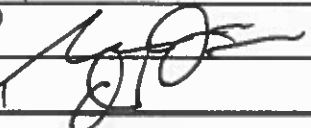
ESTABLISHMENT NAME OLD TOWN CHINESE RESTAURANT II		LOCATION (Address) STE. 103 & 104 EAST/WEST BUSINESS CTR. 0100 UPPER TUMON, GU
INSPECTION DATE 01/04/2018	SANITARY PERMIT NO. 170003049	PERMIT HOLDER LIDA CORPORATION

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

7	ONE EMPLOYEE WAS SEEN TOUCHING COOKED CHICKEN WITH HER BARE HANDS. BARE-HAND CONTACT WITH READY-TO-EAT FOOD SHALL NOT BE ALLOWED TO PREVENT CONTAMINATION OF FOOD.	
8	HOT RUNNING WATER AND SOAP NOT PROVIDED FOR HANDWASHING SINK IN THE KITCHEN. HANDWASHING SINK IN THE KITCHEN WAS BLOCKED WITH A CONTAINER OF RAW MEAT AND A TRASH BIN. NO HOT RUNNING WATER PROVIDED FOR THE HANDWASHING SINKS IN BOTH RESTROOMS. NO SIGNAGE PROVIDED FOR ALL HANDWASH SINKS. HANDWASHING FACILITIES SHALL BE ADEQUATELY SUPPLIED AND EASILY ACCESSIBLE TO ENCOURAGE REGULAR HANDWASHING.	
13	MULTIPLE FOOD ITEMS IN THE FRONT COUNTER, IN THE KITCHEN COUNTER, AND IN FREEZERS AND CHILLERS WERE UNCOVERED. EMPLOYEE DRINKS FOUND ON COUNTERTOPS ABOVE FOOD BEING SERVED TO CUSTOMERS. RAW CHOPPED PORK BEING KEPT NEXT TO SOAPY UTENSILS IN THE WAREWASHING SINK. SOME FOOD ITEMS BEING STORED DIRECTLY ON THE FLOOR IN THE DRY STORAGE ROOM. FOOD IMPROPERLY STACKED IN THE CHILLERS. FOOD SHALL BE PROTECTED FROM CONTAMINATION BY COVERING ITEM AND SEPARATING FROM PERSONAL FOOD ITEMS AND ACCORDING TO THEIR COOKING TEMPERATURES TO PREVENT CROSS-CONTAMINATION.	
14	MOLD AND DARK STAINS FOUND INSIDE THE ICE MACHINE. A CHOPPING BOARD WAS OBSERVED TO HAVE DARK STAINS AND DEEP CUT MARKS. CORRECTIVE ACTION: SAID CHOPPING BOARD WAS DISCARDED. FOOD CONTACT SURFACES SHALL BE CLEANED PROPERLY TO PREVENT CROSS-CONTAMINATION.	
19	MULTIPLE POTENTIALLY HAZARDOUS FOOD (PHE)/TIME AND TEMPERATURE CONTROL FOR SAFETY (TCS) FOODS SUCH AS RAW FISH, FRIED CHICKEN, RAW TOFU, ETC. DID NOT MEET INTERNAL TEMPERATURE REQUIREMENT FOR HOT HOLDING. PHE/TCS FOOD SHALL BE KEPT AT INTERNAL TEMPERATURE OF 140°F OR ABOVE FOR HOT HOLDING TO LIMIT PATHOGEN GROWTH AND/OR TOXIN FORMATION.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) 	Date: 01/04/18
DEH Inspector (Print and Sign) L. NAVARRO, EPHO	Date: 1/4/18

Department of Public Health and Social Services
Division of Environmental Health

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ESTABLISHMENT NAME OLD TOWN CHINESE RESTAURANT II		LOCATION (Address) STE. 103 & 104 EAST / WEST BUSINESS CTR. UPPER TUMON, GU
INSPECTION DATE 01 / 04 / 2018	SANITARY PERMIT NO. 170003049	PERMIT HOLDER LIDA CORPORATION

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

20	ROAST DUCK IN THE CHILLER DID NOT MEET INTERNAL TEMPERATURE REQUIREMENT FOR COLD HOLDING. PIF/TCS FOOD SHALL BE KEPT AT INTERNAL TEMPERATURE OF 41°F OR BELOW FOR COLD HOLDING TO LIMIT PATHOGEN GROWTH AND/OR TOXIN FORMATION.	
21	NUMEROUS FOOD KEPT IN THE CHILLERS FOR MORE THAN 24 HOURS DID NOT HAVE DATE MARKING. PIF/TCS FOOD KEPT IN REFRIGERATION FOR MORE THAN 24 HOURS SHALL BE PROPERLY DATE MARKED TO ENSURE TIMELY DISPOSITION.	
32	A CONTAINER OF RAW PORK ⁰¹ A CONTAINER WITH BEING THAWED IN STAGNANT WATER IN THE WAREWASHING SINK. FOOD SHALL BE PROPERLY THAWED TO LIMIT PATHOGEN GROWTH.	
33	FOOD THERMOMETERS NOT PROVIDED. FOOD THERMOMETERS SHALL BE PROVIDED AND USED TO FACILITATE MONITORING OF INTERNAL TEMPERATURES OF FOOD.	
34	NUMEROUS FOOD ITEMS IN THE FRONT COUNTER, IN THE KITCHEN COUNTER, IN FREEZERS AND CHILLERS WERE NOT IN ORIGINAL CONTAINER AND WERE NOT LABELED. FOOD NOT IN ORIGINAL CONTAINER SHALL BE PROPERLY LABELED TO FACILITATE CORRECT IDENTIFICATION.	
35	A TRAIL OF ANTS FOUND IN THE STORAGE ROOM NEAR THE SACKS OF RICE. SEVERAL LIVE ROACHES OF DIFFERENT SIZES WERE FOUND CRAWLING IN THE CABINETS IN THE FRONT COUNTER AND IN NEAR THE WAREWASHING AREA. NUMEROUS DEAD ROACHES FOUND INSIDE THE CABINETS IN THE FRONT COUNTER, INSIDE FREEZERS, ON THE KITCHEN FLOOR NEXT TO ICE MACHINE AND WAREWASHING MACHINE & INSIDE THE MOP SINK AND WAREWASHING SINK. FRASS FOUND ON SHELVES, NEXT TO SINGLE SERVICE ARTICLES. PIC SAID LAST PEST CONTROL SERVICES WERE DONE IN EARLY PART OF THE YEAR 2017. BASED ON THIS OBSERVATION, IT APPEARS THAT AN ACTIVE ROACH INFESTATION IS PRESENT, AND IS CONSIDERED AN IMMINENT HEALTH HAZARD.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign)	Date: 01/04/18
DEH Inspector (Print and Sign) L. NAVARRO, EPHU I	Date: 11/4/18

Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

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ESTABLISHMENT NAME OLD TOWN CHINESE RESTAURANT		LOCATION (Address) STE. 103 & 104 EAST/WEST BUSINESS CTR. UPPERTIMON, GU
INSPECTION DATE 01/04/2018	SANITARY PERMIT NO. 170003049	PERMIT HOLDER LHA CORPORATION

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and

~~OUTER OPENINGS FOUND AROUND PIPES, CEILING IN MEN'S RESTROOM, STORAGE ROOM, AND ON FLOORS.~~
8-406.11 of the Guam Food Code
~~PESTS SHALL NOT BE PRESENT OR SHALL BE CONTROLLED TO PREVENT CONTAMINATION OF FOOD, UTENSILS, AND EQUIPMENT.~~

38 WIPING CLOTHS FOUND STORED DIRECTLY ON COUNTERS OR HANGING BY THE SIDELINES IN THE KITCHEN. WIPING CLOTH IN FRONT COUNTER BEING STORED IN HIGHLY DILUTED SOLUTION.
WIPING CLOTHS SHALL BE STORED IN A PROPERLY DILUTED SANITIZING SOLUTION IN BETWEEN USE TO PREVENT CROSS-CONTAMINATION.

40 RICE SCOOPER, AND OTHER IN-USE UTENSILS BEING STORED IN CLOUDY, LUKEWARM WATER IN THE FRONT COUNTER. ICE SCOOPER BEING STORED DIRECTLY ON TOP OF THE ICE MACHINE.
IN-USE UTENSILS SHALL BE PROPERLY STORED TO PREVENT CROSS-CONTAMINATION.

41 SPOONS AND FORKS IMPROPERLY STORED (I.E. EXPOSED TO CONTAMINATION) IN THE FRONT COUNTER.
UTENSILS SHALL BE PROPERLY STORED TO PREVENT CONTAMINATION WITH DUST AND PESTS.

45 NO TEST STRIP PROVIDED FOR THE WAREWASHING SINK.
TEST STRIP SHALL BE PROVIDED TO FACILITATE ENSURE PROPER SANITIZER DILUTION.

46 COUNTERTOPS, EQUIPMENT DOORS AND SURFACES, AND SHELVES IN THE KITCHEN AND CHILLERS AND FREEZERS HAD DARK STAINS, RUST, OR ICE BUILD-UP.
NON-FOOD CONTACT SURFACES SHALL BE KEPT CLEAN TO PREVENT CROSS-CONTAMINATION.

48 PIPES UNDER THE WAREWASHING SINK HAD LEAKS.
PLUMBING SHALL BE MAINTAINED IN GOOD REPAIR TO PREVENT WATER SOURCE FOR PESTS.

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign)

Date: 01/04/18

DEH Inspector (Print and Sign)

L. NAVARRO EPHO

/ R. ORIONDO, EPHO I

Date: 1/4/18

Department of Public Health and Social Services
Division of Environmental Health
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ESTABLISHMENT NAME OLD TOWN CHINESE RESTAURANT II		LOCATION (Address) STE 103 & 104 EAST WEST BUSINESS CTR. UPPER TAMON, GU	
INSPECTION DATE 01 / 04 / 2018	SANITARY PERMIT NO. 170003049	PERMIT HOLDER LIDA CORPORATION	

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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49	WASTEWATER FROM ICE MACHINE BEING DRAINED INTO A BUCKET. WASTEWATER SHALL BE PROPERLY DISPOSED TO PREVENT CONTAMINATION OF SURFACES AND WATER SOURCE FOR PESTS.	
52	WALLS, FLOORS, AND CEILINGS THROUGHOUT THE FACILITY HAD DARK STAINS, DUST, OR WERE IN DISREPAIR. SOME FLOOR TILES WERE CHIPPED. GREASE TRAP ^{COVER} WAS IN DISREPAIR. CABINET DOORS IN THE FRONT COUNTER WERE IN DISREPAIR. PHYSICAL FACILITIES SHALL BE KEPT CLEAN AND IN GOOD REPAIR TO PREVENT HABORAGE OF PESTS.	
54	EMPLOYEE (ANILINA ARIUD, DOB 09/30/79) FOUND WORKING WITHOUT A VALID HEALTH CERTIFICATE. HEALTH CERTIFICATE SHALL BE VALID TO ENSURE THAT THEY ARE FREE FROM INFECTIOUS DISEASE. PHOTOS AND VIDEOS OF THE VIOLATIONS WERE TAKEN. RETRIEVED "A" PLACARD NO. 00251 AND SANITARY PERMIT. SANITARY PERMIT SHALL BE SUSPENDED UNTIL ALL CITED VIOLATIONS HAVE BEEN CORRECTED, AND THE FOLLOWING ADDITIONAL REQUIREMENTS, PURSUANT TO SECTION 8-102.10, ARE MET TO ADDRESS EACH INFESTATION: <ol style="list-style-type: none"> 1. WRITTEN DOCUMENTATION FROM THE ESTABLISHMENT'S PRIMARY PEST CONTROL COMPANY (PCC) REGARDING THE SERVICE PROVIDED, TO INCLUDE NAME OF PESTICIDE USED; NUMBERS OF BAITS, TRAPS, OR OTHER METHODS USED; LOCATION OF APPLICATION; OBSERVATIONS OF EACH SERVICE CONDUCTED; AND ANY OTHER RELEVANT INFORMATION. 2. WRITTEN DOCUMENTATION FROM THE PCC THAT NO PEST ACTIVITY WAS OBSERVED FOR THREE CONSECUTIVE DAYS. 3. SEAL ALL OPENINGS TO THE FACILITY TO PREVENT ENTRY OF PESTS. 4. PROVIDE A WRITTEN CLEANING SCHEDULE TO INCLUDE AREAS TO BE CLEANED, AND HOW OFTEN IT WILL BE CONDUCTED. 	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign)

Date:

DEH Inspector (Print and Sign)
L. NAVARRO, EPHO I

R. ORIONDO, EPHO I

Date:

Department of Public Health and Social Services
Division of Environmental Health

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ESTABLISHMENT NAME OLD TOWN CHINESE RESTAURANT II		LOCATION (Address) STE 103 & 104 EAST/WEST BUSINESS CTR. UPPER TUMTA, GU
INSPECTION DATE 01, 04, 2018	SANITARY PERMIT NO. 170003049	PERMIT HOLDER LIDA CORPORATION

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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POSTED & ISSUED "D" PLACARD NO. 00230 AND NOTICE OF CLOSURE PLACARD.

ISSUED NOTICE OF CLOSURE LETTER AND RE-INSPECTION REQUEST FORM.

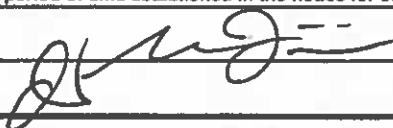
A \$100 RE-INSTatement FEE SHALL BE PAID TO THE DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES UPON SUCCESSFUL COMPLETION OF A FOLLOW-UP INSPECTION.

DISCUSSED THIS INSPECTION REPORT WITH PIC, MASON FINONA.

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign)

DEH Inspector (Print and Sign)
L. NAVARRO EPH01



R. ORIONDO EPH01 gr

Date: 01/04/18

Date: 01/04/18



GOVERNMENT OF GUAM
DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



EDDIE BAZA CALVO
GOVERNOR

JAMES W. GILLAN
DIRECTOR

RAY TENORIO
LIEUTENANT GOVERNOR

LEO G. CASIL
DEPUTY DIRECTOR

LIDA CORPORATION
STE 103 x 104
EAST/WEST BUSINESS QTR, UPPER TUMON
OLD TOWN CHINESE RESTAURANT II
Name of Establishment

Date: 01/04/2018

As a result of this inspection your establishment received a:

☐ LETTER OF WARNING

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) calendar days from the official receipt of this notice to ensure that corrective measures have been taken.

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

☒ NOTICE OF CLOSURE

69/0

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10 GCA Ch. 21 §21109(b), suspension without prior hearing may be imposed until the violation is corrected. You may also request a hearing to the Division of Environmental Health within five (5) calendar days of the date of this notice. When a hearing is requested following a suspension without prior hearing, it shall be discretionary with the Director as to whether the suspension shall be continued pending the hearing.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7221 or (fax) 734-5556. Si Yu'us Ma'ase.

Sincerely
FOR: JAMES W. GILLAN
Director

Issued By: L. NAVARRO / R. ORLANDO
Name of EPHO

Received By: Mason Finoña
Establishment Representative

123 CHALAN KARETA, MANGILAO, GUAM 96913-6304
www.dphss.guam.gov • Ph.: 1.671.735.7102 • Fax: 1.671.473.5910